

**APPLYING APRICOT GLAZE, FONDANT/ICING
AND DRYING - in a flash!**



**THE ECONA CONVEYOR BELT SYSTEM -
diversity in a compact format**





Applying apricot Glaze, fondant/Icing and Drying in a flash ...



ECONA 1300

- Airless automatic nozzle
- Simple, quick product changeover
- Changeable spray / coating stations
- Optimal use of raw materials by material circulation
- Heat tunnel for best results
- Adjustable belt speed
- Innovative PLC control for full production
- Fully automated application in baskets or on trays
- Simple, quick cleaning
- Advantages of time, material and personnel costs

The Econa-belt system ensures pastries for top results through perfect finishing. Applying Apricot Glaze, Fondant/Icing and drying – in a flash! This is where our experience is reflected in the finishing technology.

The enormously high throughput capacity of approximately 5000 pieces per hour are achieved without having to compromise on quality. Thus the premium idea can be continued to the end, The Econa belt system has automatic basket storage. The pastries are not even touched by hand, but processed immediately and fully automatically.

The Econa belt system - Professional production technology for innovative bakeries.

Take advantage of our experience as a specialist in the field of pastry finishing and invest in the bright future of your business.



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...for finest bakery products

